

2015



Southeastern Massachusetts LOCAL FOOD GUIDE



Growers
Specialty Producers/Buyers
Local Farmers' Markets

**SOUTHEASTERN
MASSACHUSETTS
AGRICULTURAL
PARTNERSHIP**

www.SEMAPonline.org



SEMAP'S AGRICULTURAL COMMUNITY SNAPSHOT:

Over **1,700** farms located on over **108,000** acres across Bristol, Plymouth, and Norfolk counties.

Market value of agricultural products sold = **\$157,222,000!**

Value of direct sales to consumers = **\$8,705,000** (compared to \$5,065,000 in 2007)

What is SEMAP?

The Southeastern Massachusetts Agricultural Partnership (SEMAP) is dedicated to preserving and expanding access to local food and sustainable farming in southeastern Massachusetts through research and education. We truly believe that local agriculture is essential to the health and vitality of our community and economy. Sustaining farmers and farm businesses are at the core of our mission. We provide technical assistance to farmers, educate the community on the importance of agriculture, work to increase the functionality of our region's food system, and connect all people to local food.

We maintain a growing membership of farmers and businesses who use locally grown products; all are included in this guide. You can learn more about public or business membership, our events, or other ways to get involved at www.SEMAPonline.org or emailing Kendra at kmurray@semaponline.org.

Who's in the Local Food Guide & How Can I Get My Business Listed?

SEMAP is a member-based organization. A benefit of joining SEMAP is having your business listed in our guide!

Not a member? Sign up now to be listed in our next Local Food Guide, to be published in summer 2016. Visit SEMAPonline.org to learn more about membership and sign up today!

To advertise in this guide contact Kendra at kmurray@semaponline.org.



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BOARD MEMBERS

Derek Christianson – Co-chair, Brix Bounty Farm, Dartmouth
Jen Marshall Grantham – Co-chair, Simmons Café & Market, Little Compton, RI
Kimberly Ferreira – Clerk, Mass in Motion, New Bedford
Todd Sandstrum – Treasurer, South Shore Great Pumpkin Challenge, Easton
Ashley Brister – Round the Bend Farm, Dartmouth
Fred Dabney – Quansett Nurseries, Dartmouth
Bob Feingold – 24K Heirloom Tomatoes, Dartmouth
Sue Guiducci – Bristol County Conservation District, Dartmouth
Andy Tomolonis – The Standard Times, New Bedford
Ben Wolbach – Skinny Dip Farm, Westport

STAFF

Jason Wentworth – Executive Director
Kendra Murray – Program Coordinator

Thank you to Reynolds DeWalt for sponsoring 50% of printing costs and our advertisers for covering the remaining 50%. Thanks also to Mediumstudio for design. Many thanks to member farms who let us take pictures for the guide (2 Friends Farm, Alderbrook Farm, Bristol Aggie Dairy, Colchester Neighborhood Farm, CN Smith Farm, Freedom Food Farm, and Ward's Berry Farm)!



FS = Farm Stand

CSA = Community Supported Agriculture

PYO = Pick Your Own

FF = Family Fun

GROWERS

BARNSTABLE COUNTY

Borderbay Junction Farm

Greg Hamm

120 Buttonwood Lane, West Barnstable, MA
(508) 375-0300

www.borderbayjunctionfarm.com

We offer all natural, free range lamb. Our pastures are not treated with any chemicals, fertilizers, or herbicides. The lambs are antibiotic free and receive no vaccinations of any kind. All lambs are kept with their mothers, milk fed for ninety days, after which they graze on pasture bordering The Great Marsh across from Sandy Neck. The sea air deposits small amounts of sea salt on the pasture, giving the lamb a unique flavor. They also eat wild grape leaves, onion grass, and Russian olive. Lambs are also given a small amount of Vermont made grain to round out their diet.

Mann Farms

Keith and Monika Mann

810 Head Of The Bay Rd, Buzzards Bay, MA
(508) 759-1689

Specializing in organic cranberries. Call for details.

Pleasant Lake Farm **FS**

Robinson Lee

2 Birch Drive, Harwich, MA
(508) 432-1992

www.pleasantlakefarm.com

Pleasant Lake is a certified organic farm growing Organic snap peas, beans, summer & winter squash, lettuce, field greens, cutting flowers, root crops & more.



BRISTOL COUNTY

2 Friends Farm

Ashley Driscoll & John Irving

104 County Street, Attleboro, MA
(508) 455-0532

www.2friendsfarm.com

2 Friends Farm is a certified organic, nutrition focused farm that's bringing life-giving wheatgrass and micro-greens to the surrounding area. As an innovative farm located solely inside a historic Attleboro mill building, we turned unused space into the finest indoor grow facility. Find our products in local grocers and on top of your favorite dish at many fine dining establishments and catered events.

24k Heirloom Tomatoes

Bob & Janet Feingold

538 Horseneck Rd, South Dartmouth, MA
www.24k-heirloomtomatoes.com

We grow delicious heirloom tomatoes as well as dahlias on our 8 acres near the Slocum River in South Dartmouth. Since our start in 2005, we have expanded our appreciation of heirloom tomatoes. Their charm, taste, appearance and class are the unique characteristics that give us good reason to continuously expand our endeavors. Stop by our property to visit our gardens and try our tomatoes.

Agraria Farm **CSA**

Barbara Link

17 Willard Ave, Rehoboth, MA
(508) 336-3823

www.agrariafarm.com

We are a very small, certified organic farm with a passion for berries and small fruit (figs and melons). We also grow asparagus, ginger, garlic, herbs, greens, shiitake mushrooms, eggs, and honey. We offer seasonal value added products: dried fruit and mushrooms, baked goods, vinegars, preserves, fruit leathers, and teas.

Alanda Farm

John Buffington

2685 Horton Street, North Dighton, MA

Alanda Farms is a family farm raising sheep and lamb. We offer wool products for sale year round. Our meats are USDA inspected!

Alderbrook Farm **FS** **FF**

Allen & Nancy Manley

1213 Russells Mills Rd, South Dartmouth, MA
(774) 264-0755

Alderbrook Farm is a sustainable family farm in Dartmouth, Massachusetts. We offer locally grown produce in season, as well as farm fresh eggs, milk, cut flowers, herbs, items from the Dartmouth Grange shared-use kitchen, honey, maple syrup, bread, and baked goods, and other locally made value-added products. Farm stand, barn animals, fresh bread, eggs, local produce and locally made value added products. Check us out and come visit our barnyard animals!

Apponagansett Farm **FS** **CSA**

Susan Murray & Tony Wood

607 Elm St, South Dartmouth, MA
(774) 400-7277

www.apponagansettfarm.com

Apponagansett Farm is a small, diverse family farm in South Dartmouth. We are dedicated to providing high quality, sustainably grown food to the local community. We grow a wide selection of vegetables, herbs, flowers, and fruit without synthetic fertilizers, herbicides or pesticides. Our free-range chickens always have access to fresh grass and bugs and are fed GMO-free grain. Our vegetables and eggs are available through our CSA (community supported agriculture), our farm stand (open June - November), at farmers' markets, and at several local natural food stores.

Bettencourt Dairy Farm

Paul Bettencourt

100 Simmons St, Rehoboth, MA
(508) 252-5464

Raw Cow Milk producer. Pick up directly at farm; please call ahead and milk will be held. We will be offering cheese in the near future!

Brix Bounty Farm FS CSA**Derek Christianson****449 Bakerville Rd, Dartmouth, MA****(508) 992-1868****www.brixbounty.com**

Growing Food With Respect for the Earth and Future Generations. Our Goal at Brix Bounty Farm is to produce and promote the production of nutrient dense foods, grown using sustainable methods with a focus on improving soil health for long-term viability. Our produce is grown without chemical pesticides or herbicides. We strive to improve food security through community projects that increase knowledge and awareness of sustainable production techniques on farms and in back-yard and community gardens.

The production of healthy foods is a primary method of real wealth creation in our communities. We need to invest in the soil, focusing our efforts to grow nutrient dense crops that will ensure sustained human and environmental health for future generations.

Buzzards Bay Brewing FS**Bill Russell****98 Horseneck Rd, Westport, MA****(508) 636-2288****www.buzzardsbrew.com**

Since 1997, Buzzards Bay Brewing has been hand-crafting small batches of American grown beer on our farm in Westport, MA. When you visit our farm you can enjoy a pint of your favorite or a sampler of current releases in our rustic Tap Room. On many Saturdays during the fall, winter and spring, you can stride outside and sip your brew next to a roaring fire in our fire pit. During warmer months, you can wander out into our Brewer's Garden and bask in the warmth of the coastal sun. There's always growlers for filling and cases of Buzzards to bring home. T-shirts, pint glasses, baseball caps, and more are also available. And you'll often find that our friends who provide food are on site: from great local food trucks serving bbq, tacos, or grilled cheese to awesome raw bars featuring our regions finest oysters. Check out our Facebook page for the latest info.

Carvalho Farm & Greenhouse FS CSA**Joseph Carvalho****9 Harvey St, Norton, MA****(774) 406-0827****www.carvalhofarmandgreenhouse.com**

We offer fresh produce, poultry, eggs, and plants. Visit us at our farmstand or sign up for our CSA program. We offer produce, poultry, and egg shares!

WHY EAT LOCAL?

You care about your HEALTH

- Local food is fresher and tastes better than food shipped long distances from far states and other countries.
- Knowing where your food comes from and how it is grown or raised enables you to choose safe food from farmers you trust.
- Buying local food gets you outside and keeps you in touch with your neighbors, the seasons, and the harvest calendar.

You care about the ENVIRONMENT

- Local food travels less! The average supermarket vegetable travels 1500+ miles from farm to table.
- Local farmers offer crop varieties grown for taste and freshness rather than shipping and long shelf life.
- Local farms help to establish and maintain healthy soils through sustainable farming practices such as crop rotation, diverse crop varieties, pasture raised livestock and integrated pest management (IPM).

You care about your COMMUNITY and local ECONOMY

With each local food purchase, you ensure that more of your money spent on food goes to the farmer and, in turn, the local economy.

Chamberlain Farm FF**Bob & Jacqui Chamberlain****12 Friend Street, Berkley, MA****(508) 880-2817****www.chamberlainfarm.com**

The Chamberlain family has owned and operated the farm since 1969. Our main crop was, and still is, butternut squash. In the mid 90's we added cranberry bogs and more recently we have added a beautiful wooden pavilion. We use the pavilion to host parties and functions during the spring through the fall. We also are available for field trips and birthday parties where kids can enjoy a hayride and pick their own pumpkins and cranberries.

Coastal Vineyards FS**David Neilson****61 Pardon Hill Rd, South Dartmouth, MA****(774) 202-4876****www.coastal-vineyards.com**

Coastal Vineyards is a family-owned, boutique winery nestled in southeastern Massachusetts near the shore. We purchased this land in 2004 and prepped the vineyard's rich soil before planting our first grapes in 2005 and 2006 on eight acres. We grow 12 distinct grape varieties: Chardonnay, Pinot Gris, Pinot Blanc, Gewurztraminer, Riesling, Sauvignon Blanc, Traminette, Pinot Noir, Merlot, Cabernet Franc, Chambourcin and Marquette.

Copicut Farms FS CSA**Elizabeth & Vince Frary****11 Copicut Rd, Dartmouth, MA****www.copicutfarms.com**

Pasture-raised chickens, eggs and turkeys. All of

our meat is butchered and packaged by us on our farm. We raise pasture-fed poultry, which means all of our birds spend their lives foraging on our pesticide-free pastures with constant access to fresh grass, legumes, and insects. Find our products at retail locations and many farmers markets in Eastern MA and at our farm store, open June through October. Farm shares also available.

Dufort Farms FS PYO**Carolyn & John Dufort****55 Reservoir Ave, Rehoboth, MA****(508) 252-6323****www.dufortfarms.com**

The Dufort family farm was established in 1990 on 32 acres of land and we now lease an additional 120 acres for supporting livestock. Year round at the farm store you may purchase individual cuts of USDA beef and pork, whole chickens, Thanksgiving turkeys, and honey and homemade jams and jellies made from our berries. Pick your own blueberries from our 1000 bushes from July through September.

Freedom Food Farm FS CSA FF**Chuck Currie****471 Leonard St, Raynham, MA****(978) 884-7102****www.freedomfoodfarm.com**

Freedom Food Farm provides healthy, nutritious food to members of local communities throughout the socioeconomic spectrum. Our food is grown using organic and biodynamic principles, striving to model natural ecological cycles. This translates to healthy food for the whole community! Donating produce and offering a sliding scale for CSA shares

help ensure that the whole community has access to this nutritious food. The farm produces a wide range of agricultural products including vegetables, herbs, flowers, grain, hay, straw, free range eggs, chicken meat, pork, bedding plants, as well as value added vegetable products.

Healthy Futures Farm

Nathan & Averyl Andrade

**560 American Legion Highway, Westport, MA
(508) 558-5205**

Healthy Futures Farm is a small family run farm. We are focused on soil nutrition while using a chemical free approach to grow fresh nutrient dense produce for our community. We look forward to working with the community to help all people have access to healthy foods.

Heart Beets Farm FS CSA



Steve & Sarah Murray

**181 Bay View Ave, Berkley, MA
(508) 822-6919**

www.heartbeetsfarm.com

Our main objective is to grow the most nutritious food possible using the best practices. We sell mainly through a growing CSA community, on site Farm Stand and local Farmers Markets. The land we farm on has been Certified Organic since 2007. We focus on growing healthy crops by building deep fertility using cover crops, rock minerals, compost, foliar sprays and other proven fertility practices. These practices bring out our commitment to deep organic practices which increase fertility of the land and nutrition of the produce.

Ivory Silo Seed Project FS

**Bill Braun and Dee Levanti
Westport, MA**

Bill and Dee are vegetable growers at the Ivory Silo Farm in Westport, MA. They grow on roughly 4 acres using sustainable practices and with great respect to biological diversity. Their new farm stand will be located at the corner of Hix Bride and Horseneck Road, open weekends. In addition to their farm stand, they sell to a handful of restaurants and outsource to peer farms. Last year Bill launched the Ivory Silo Seed Project, with

a mission to foster a regionally adapted seed stock for growers along the South Coast of MA and RI. The farm is currently building infrastructure to serve as a hub for seed processing and education, and partnering with farmers and gardeners to expand seed saving efforts.

Johnson's Doolite Farm FS

Timothy and Diane Johnson

**2 Old Anawan Rd, Rehoboth, MA
(508) 252-5865**

We are a small apiary maintaining 20 beehives. Come enjoy some of our local honey! Farms stand open daily from 8am-7pm. Home front/honor system. Call ahead for pickup.

Johnson's Roadside Farm Market FS

Timothy and Jeanne Johnson

**445 Market St, Swansea, MA
(508) 379-0349**

www.johnsonsidemarket.com

Since 1982 our family-run market offers a variety of seasonal fruits and vegetables grown on our own 20 acre farm. Our market also carries fresh baked goods and locally made specialty items and favorites, including a full deli, ice cream, sauces, jams, jellies, and more!

Jordan Farm

Andy Burnes

**22 Jordan Rd, South Dartmouth, MA
www.jordanfarm.com**

Jordan Farm's objective is to raise the healthiest and highest quality grass fed beef that we can. We manage a small herd of unregistered Hereford cattle in South Dartmouth, Massachusetts. To date, we have focused on securing good quality stock, creating lush, high protein pastures and minimizing the cattle's contact with any chemicals. The health benefits of grass fed beef are becoming well known. The tenderness and unique taste of properly raised grass fed beef is the surprise that we hope you will experience and enjoy as much as we do.

Langwater Farm FS CSA PYO FF

Kevin & Kate O'Dwyer

**209 Washington St, North Easton, MA
(508) 205-9665**

www.langwaterfarm.com

At Langwater Farm we grow a diverse mix of Certified Organic vegetables, fruits, flowers, herbs, berries and pumpkins. We operate a CSA, Harvest Box, and farm stand; we wholesale to local restaurants and you'll find us farmers markets throughout the season. At our farm stand, we also carry locally produced fruit and honey from other

nearby farms. In the fall, visit us for pumpkins and hayrides. We are certified organic, and are committed to growing food in a way that is healthy for people and the soil.

Nasketucket Gardens

Jon and Crystal Costa

**395 Huttleston Ave., Fairhaven, MA
www.nasketucketgardens.com
(508) 977-7830**

Started in 2011, we are a small retail nursery specializing in Hydrangeas, traditional varieties to recent introductions. Also we have a number of other flowering shrubs, ornamental grasses, and perennials ready for your home garden. We take great pride in providing our community with only locally grown quality plants.

Paradise Hill Farm FS

Shirley Robbins

**103 Cadman's Neck Rd, Westport, MA
(978) 590-6537**

Paradise Hill Farm specializes in a wide variety of quality potted herbs and seasonal fruits and vegetables. We also offer baked goods and jams at our farmers market locations.

Pocasset Orchards FS PYO

Karl Glosl, Jr.

**1427 Old Fall River Rd, Dartmouth, MA
(508) 995-5019**

The orchard produces blueberries, apples, pears, peaches, plums, and nectarines when in season. Products are sold at the New Bedford Farmers Markets: Brooklawn Park on Mondays 2-6pm and Custom Square on Thursdays 2-6pm. Pick your own is limited to Saturdays starting mid July for blueberries, and in late August through October for other crops.

Quansett Nurseries

Fred Dabney

**794 Horseneck Rd, South Dartmouth, MA
(800) 636-6931 or (508) 636-6931
www.quansettnurseries.com**

Spread over 15 acres, we produce a large variety of annuals, herbs, perennials, ornamental grasses, groundcovers, and vegetables. We are a wholesale grower, shipping from Maine to New Jersey on our trucks every week during the busy season and through the mail, anywhere, anytime.

River Rock Farm

Paul & Tina Schmid

**236 Fisherville Ln, Westport, MA
(617) 335-4101**

100% grass-fed beef sold direct to consumers. Please call for details.

Rosasharn Farm

Anne Petersen

57 County St, Rehoboth, MA

www.rosasharnfarm.com

Anne breeds Nigerian dwarf dairy goats for show, and also breeds heritage hogs (American guinea hogs and large blacks) for sale to restaurants. Additionally, Anne breeds livestock guardian dogs. Visit the farm or website to learn more about how she uses her livestock to create a healthier, more sustainable farm system at Rosasharn.

Round the Bend Farm

Ashley Brister, Geoff Kinder, and
Desa VanLaarhoven

92 Allens Neck Rd, South Dartmouth, MA

(508) 938-5089

Round the Bend Farm (RTB) is a working farm and learning center. RTB seeks to localize culture, work, and wealth by exposing individuals to the basic tenets of sustainability: resiliency, zero-waste design and diversity. The vision is a community of growers, educators and social entrepreneurs, who support themselves through food and farming businesses and nurture the public with real food and place-based education. We offer a pasture raised meat CSA, as well as veggie gardens and CSA.

Running Brook Vineyard

Pedro Teixeira and Manuel Morais

335 Old Fall River Rd, North Dartmouth, MA

(508) 985-1998

www.runningbrookwine.com

Running Brook Vineyard and Winery was founded in 1998 by Pedro Teixeira and Manuel Morais out of a vision to produce top quality wines that will make New Englanders proud and satisfy their palates. We offer a variety of both red and white wines. Stop by for a tasting!

Sampson Farm

222 Old Bedford Rd, Westport, MA

(508) 674-2733

We are a 75 acre potato farm, also offering other vegetable and fruits. Visit our farm stand or find us at the New Bedford, Acushnet, and Dartmouth Farmers Markets this season. Wholesale potatoes mid-August through March.

Sharing the Harvest Community Farm

Dan King

276 Gulf Rd, Dartmouth, MA

(508) 993-3361

The Sharing the Harvest YMCA Community Farm Project is a grassroots effort to alleviate hunger at the local level. The community farm at the Dartmouth YMCA was created for the express purpose of producing fresh and nutritious local fruits and vegetables for distribution by the Hunger Commission. Sharing the Harvest is driven by volunteers; please drop in to help!

Shy Brothers Farm

Barbara Hanley

1325 Main Road, Westport, MA

(508) 333-2626

www.shybrothersfarm.com

The Santos brothers make artisanal cheese from our third-generation dairy farm in Westport. "Hannabells" are handmade thimble-shaped cheeses available in several varieties, including award-winning classic French, Shallot, and Lavender. Our "Cloumage" is a fresh lactic curd cheese beloved by local chefs. All our cheese is made using the oldest technique: letting the milk and culture do the work, with no heat, no pressing, and no hurrying.

Silverbrook Farm

Andy Pollack

592 Chase Rd, Dartmouth, MA

(508) 264-9064

www.silverbrookdartmouth.com

We sell a wide range of products including vegetables, fruits, cut flowers, herbs, mushrooms, honey, free range eggs, jams and mustard. All our produce is grown without the use of pesticides or herbicides. CSA shares available June through October. Visit our farm stand or find us at a farmers market this season!

Skinny Dip Farm

Ben & Hannah Wolbach

1603 Main Rd, Westport, MA

(401) 592-0237

www.skinnydipfarm.blogspot.com

Certified organic flowers, herbs, baby salad greens, root vegetables and other veggies, and potted plants. CSA shares June through October with pick-up locations in Westport, Little Compton, and Plymouth Farmers Market. Find us at the Old Rochester Farmers Market, Westport Farmers Market, and local SouthCoast restaurants and retail stores.

Souza Family Farm

John & Val Souza

33 Agricultural Ave, Rehoboth, MA

(508) 245-4635

www.souzafamilyfarm.com

We are a family operated business beginning our growing season by offering bedding and vegetable plants, flowering hangers and containers, and a variety of herbs, both retail and wholesale. We grow cucumbers and tomatoes in our high tunnels a wide variety of field crops using integrated pest management (IPM). Our produce is available at our farm stand, the Easton Farmers' Market, and Hannaford's. We also maintain several acres of apple orchards. We end our season with the sale of apples, fresh pressed cider, mums, straw bales, and corn stalks.



Stone Bridge Farm

Scott & Joanne Harding

186 Leonard St, Acushnet, MA

(508) 951-1551

www.stonebridgefarmevents.com

We host the Acushnet Farmers Market and have an incredible variety of vendors and farm related events each week. Stone Bridge Farm has been updated to include pick your own cranberries, educational bog walks, photo opportunities and fresh picked cranberries. Come visit us during the farmers market or call ahead for a farm tour!

The Farm at Stonehill

Bridget Meigs

320 Washington St, Easton, MA

(508) 565-1000

The Farm at Stonehill is a place for students to get their hands dirty. An initiative of the Mission Division at Stonehill College, the Farm supplies local food banks, soup kitchens and other meal providers with organic, sustainably grown fruits and vegetables; helping to make nutritious, local food available to neighbors in need. The Farm challenges the status quo and asks students to actively engage food justice issues in the surrounding community. Located on 1.5 acres of college-owned land directly adjacent to campus, the Farm is a living endorsement of our commitment to the greater good.

HOW TO BUY LOCAL

In southeastern Massachusetts there are many ways to support our local farms year round by purchasing their vegetables, fruits, meats, dairy products, nursery items and other products.

The first step is to **think seasonally, and look for local items grown and harvested month by month** – check out the Harvest Calendar on page 12 to guide you.

An easy way to stay in touch with the seasons is to **join a CSA program, short for Community Supported Agriculture**. CSAs are farm subscription programs where community members purchase a “share” of the harvest at the start of the year, and receive a box of freshly picked produce each week. Some CSAs offer meat, cheese, baked goods and other extras, and some run into or through the winter, so check for a program that fits your schedule and taste preferences.

Another great way to stay in touch with the seasons is to regularly **visit farmers’ markets**. Farmers’ markets are plentiful in southeastern MA, and boast a wide variety of produce and products made locally. Farmers’ markets have become community meeting places, and are some of the best sources for fresh local foods; several even run through the winter months. See page 11 for a list.

Our region also has hundreds of **roadside farm stands** throughout the many back roads and coastal trails. Finding a local farm stand you enjoy close to home is sometimes the best and easiest way to enjoy local produce in season.

Search for **farm stands, farmers’ markets** and **CSAs** with SEMAP’s Online Farm Guide at www.SEMAPonline.org.

flowers. Fall Produce: flat leaf kale, Macomber turnips (November), Free range meat lambs (when available), and some vegetable plants. Call ahead for farmstand hours. April – June: open most days 1pm - 7 pm. Mid June – Nov: call first before coming.

DUKES COUNTY

Cuttyhunk Shellfish Company

Town Wharf, Cuttyhunk, MA

(508) 971-1120

www.cuttyhunkshellfish.com

Over 30 years in business, Cuttyhunk Shellfish Farms provides fresh, delicious Cuttyhunk Oysters and clams to restaurants and distributors throughout New England. Now boasting many services, including our own oyster farm, a floating shellfish raw bar in Cuttyhunk Pond, and a large catering network. All of our services provide the highest quality of shellfish and hospitality.

NORFOLK COUNTY

Lawton’s Family Farm/Oake Knoll Ayrshires

Ed, Nancy, & Terri Lawton

70 North St, Foxboro, MA

(508) 543-6460

www.lawtonsfamilyfarm.com

Our farm store carries only pure Massachusetts farm products. Our Oake Knoll Ayrshires raw milk is bottled daily, with no antibiotics or hormones. Our Foxboro Cheese is made from our own milk, and during summer, vegetables are picked fresh every day. We raise grass-fed beef without any antibiotics or hormones, and offer stew meat, patties, ground beef, and all-natural hot dogs. Our humanely raised veal is available in many cuts.

Ward’s Berry Farm

Jim Ward

614 S Main St, Sharon, MA

(781) 784-3600

www.wardsberryfarm.com

Ward’s Berry Farm is a family run farm in Sharon, MA. In addition to our ever-expanding wholesale business, we have a roadside market featuring the finest in fruits & vegetables. Our specialties include home-baked goods, artisan breads, gourmet cheeses, homemade jams & fruit baskets made to order. We also have a very popular sandwich counter & deli, smoothie bar with soft serve ice cream & slush. Our shelves are stocked with a large selection of gourmet grocery items and prepared foods to go. We offer PYO berries & pumpkins, and have public hayrides during strawberry & pumpkin seasons. Birthday parties & school tours

Sweet Goat Farm

Laurie Marinone & Norman Anderson

1 Revere Court, Westport, MA

(508) 675-0963

www.sweetgoatfarm.com

We tend a small flock of laying hens and a 30-goat herd of Nigerian Dwarfs (a miniature dairy breed). We milk our does daily from spring through early winter and drink the delicious raw milk and make yogurt, kefir, cheese, caramels, and soap. We also tend raised vegetable and fruit beds and make delicious jams, jellies, and pies with our rhubarb, strawberries, blueberries, raspberries, blackberries, and concord grapes.

Sweetwater Farm

Philip Lee

587 River Rd, Westport, MA

(508) 636-5262

We are primarily a cow-calf operation raising Hereford beef cattle.

Weatherlow Farms

Ryan Wagner

871 Sodom Road, Westport, MA

(508) 332-0999

At Weatherlow Farms we offer a variety of meats. Our livestock is pasture-based. Currently we are raising animals for beef, pork, and poultry.

Westport Rivers Vineyard and Winery

Rob Russell

417 Hixbridge Rd, Westport, MA

(508) 636-3423

www.westportrivers.com

Our farm is the home of the fourth generation of a family of winegrowers. In 1982 we set ourselves up on the sunny, South Coast of Massachusetts. Why? Because we knew, based upon a study of the climate and soils, that this is a wonderful location for growing the kind of wine we love: gloriously aromatic, deliciously crisp wine. It just so happens that we were right. Our wines display all the world-class characteristics for which we sought. Our soils are dark, rich New England loam on well drained gravel. Our climate is cool but moderated by the warm waters of the gulf stream (which bathes our shoreline all summer and fall). Our rainfall, perfectly accommodating for farming grapes. Westport Rivers wines are 100% estate-grown (from our own grapes). We welcome you to visit us and enjoy a wonderful day in New England’s wine country.

Wild Dogwood Farm

Peter & Louise Levesque

148 Sanford Rd, Westport, MA

(508) 678-9955

All naturally grown methods used to produce pesticide free produce. Retail sale hobby farm growing and selling small amounts of a wide range of products including blackberries, blueberries (July-Sept.), tomatoes, cukes, hard neck Italian garlic (Mid July Harvest), beans, peas, squash, cut

are available yr-round by reservation. There are many picnic and children's play areas, as well as farm animals that are open to the public. Corn maze and hay pyramid in the fall; fresh native Turkeys, Christmas trees, wreaths and garland for the holiday season. Please call ahead for seasonal information.

White Barn Farm FS CSA

Chris and Christy Kantlehner
458 South St, Wrentham, MA
(774) 210-0359

www.whitebarnfarm.org

White Barn Farm is a small family-run farm growing fresh vegetables and flowers in Wrentham, Massachusetts. Farmers Chris and Christy are dedicated to using organic farming methods and believe in the importance of growing food for their community. They hope to inspire the locals to eat in season and take the extra moments to prepare wonderful meals for the people they love using ingredients grown with care. We have a Farmstand open to the public where we offer a Farmstand CSA program and a Boxed CSA program as well.

PLYMOUTH COUNTY

2 Rock Oyster Farm

Gregg Morris
Duxbury, MA
781-319-1977

Growing the finest quality of oysters year round since 2002. Sold through Island Creek Oysters.

Billingsgate Farm and C&C Reading Farm

FS CSA PYO FF

Pete & Lynn Reading

6 County Rd, Plympton, MA 02367

C&C Reading Farm Stand: 175 East Center St, West Bridgewater, MA

(781) 293-6144

www.billingsgatefarm.com

A 75 acre certified organic farm with two farm stand locations. Baystate Organic, Commonwealth Quality and GAP certified. Offering CSA shares June-October and Pick Your Own strawberries, blueberries, pumpkins, and raspberries. We also offer the ultimate family-fun experience: the annual Corn Maze!

C & J Farm PYO

117 Lake St, Plympton, MA
(339) 832-3476

Selling beef cattle (Herefords) and pick-your-own blueberries. Look for our products at the Middleboro and Carver Farmers Markets.

Chokecherry Farm

Bruce Quevillon
80 North St, Duxbury, MA
(781) 837-2121

Certified organic vegetables available at the farm. Call for details.

C.N. Smith Farm FS PYO FF

Chris Smith
325 South St, East Bridgewater, MA
(508) 378-2270

www.cnsmithfarminc.com

Founded in 1925, C.N. Smith Farm, Inc. is a 90-acre farm. Farm stand and garden center are open April to December and offer a variety of seasonal fruit and vegetables seven days a week. We also offer activities including hayrides and berry picking. Whole sale deliveries are available.

Estabrook Farm FS

Lorne and Anne Estabrook
1 Estabrook Way, Rochester, MA
(508) 728-0800

Come visit our farm for delicious, farm fresh eggs!

Fresh Meadows Farm FS

Domingo Fernandes
43 North Main St, Carver, MA
(508) 866-7136

www.freshmeadowscranberries.com

Fresh Meadows is a third generation cranberry operation. We grow organically certified fresh fruit Early Blacks. Join us at our farmstand or visit our website for updated info.

Jonathan's Sprouts

Bob & Barbi Sanderson
384 Vaughan Hill Rd, Rochester, MA
(508) 748-0919

www.jonathansorganic.com

We grow a variety of sprouts for supermarkets and food service distributors of New England. We also package and sell local organic herbs (Eva's herbs) and cranberries in season. You can find our organic sprouts at Shaws, Hannaford, Market Basket, Roche Bros, Trader Joes and many other grocers. Delivery is available to supermarket and food service warehouses.

Lolans Farm FS

Sam and Susan Shields
121 Thompson St, Middleboro, MA
(508) 558-9205

Family owned dairy farm milking 60 registered Holsteins. Members of Agri-Mark / Cabot Cooperative. Seasonal retail farmstand offering garden vegetables, eggs, and local fruit. We also grow pumpkins, gourds, straw and cornstalks for

fall decor. Aged cow manure available (bagged). May have some wholesale pumpkins, gourds, and cornstalks. Call for details.

Prospect Hill Farm FS

Rebecca Lipton
(781) 608-2389

30 Prospect Road, Plympton, MA

Founded in 1990, Prospect Hill Farm is a 10 acre farm run by Rebecca Lipton. We are certified organic and offer eggs, heirloom veggies, blueberries, and more.

GO LOCAL AND GET INVOLVED! SEMAP'S ANNUAL EVENTS

January: Winter Networking

March: Ag & Food Conference

July: Farm to Tapas Dinner

November: Annual Meeting

Soule Homestead Education Center FF

46 Soule St, Middleboro, MA
(508) 947-6744

www.soulehometstead.org

Soule Homestead Education Center is a not-for-profit working organic farm and education center. We teach programs and workshops to the public covering sustainable agriculture, ecology, and crafting.

Teal Farm FS CSA

Susan & John Teal
567 New Bedford Rd, Rochester, MA
(508) 763-2390

Teal Farm grows vegetables, fruit, and flowers. They offer a CSA and retails at the farm stand on the north side of New Bedford Road. Farm-grown eggs, chicken and lamb are also available.

VOLUNTEER & DONATE

SEMAP relies on the support of donors and volunteers to continue its work. We are a small community organization, and while the funding we receive is crucial, so is the donation of volunteer time and talent, without which we could not continue to preserve and expand access to local food and sustainable farming in southeastern Massachusetts.

Wyandotte Farm

Michael & Elizabeth King
88 Marion Rd, Mattapoisett, MA
(508) 758-8230
www.wyandottefarm.com

We are a permaculture farm using hugelkultur and sustainable animal husbandry to raise fresh, local, natural, nutrient-dense food. We are also a MA licensed timber harvester and firewood dealer. Delivery available. We operate a licensed kitchen at the Knights of Columbus in Mattapoisett, catering events and hosting farm to table dinners. Find our products at How on Earth and the Acushnet, New Bedford (Downtown and Brooklawn Park), Old Rochester Farmers Markets.

RHODE ISLAND

Stonecroppe Farm

Ron Mucci
333 East Road, Tiverton, RI

Ron Mucci grows local garden favorites like tomatoes and lettuces and green beans in his high tunnel, but he also likes to grow some out-of-the-ordinary things like artichokes and fresh ginger that typically aren't grown in this area because of the climate and limited growing season.

Wishing Stone Farm

Skip Paul and Liz Peckham
25 Shaw Road, Little Compton, RI

Wishing Stone Farm is a 50 acre organic farm situated in Little Compton. They sell their fruits, vegetables, herbs, eggs, and baked goods through CSA, farmers markets and wholesale.

Specialty Producers & Buyers

BARNSTABLE COUNTY

The Chatham Jam & Jelly Shop

Carol Cummings
16 Seaquanset Rd, West Chatham MA
(508) 945-3052
www.chathamjamandjelly.com

Chatham Jam & Jelly is a 31 year old family business, using ingredients from the Cape and Massachusetts whenever possible. We cook & sell 120 varieties of jams, jellies, chutneys, relishes, butters, marmalades, ice cream toppings, and dietetic spreads. We are open & cooking year round. Retail & wholesale (Mass. only) Locally picked fruits include: the native Wild Beach Plum, the Beach Rose, Garden Mint, Blueberries, Blackberries, Elderberries, Wine Raspberries, Peaches, Pears, Cranberries, Concord Grape, Wild Grape, Wild Cherry, and Tomatoes.

Farm Fare Market

Nicole Cormier
68 Tupper Road, Unit 6, Sandwich, MA
(508) 813-9282
www.deliciouslivingnutrition.com

Farm Fare Market is a local food market that focuses on locally grown, organic bulk foods and environmentally friendly. My passion is to provide you with a variety of whole foods you can feel confident about. An entire wall of Organic Bulk food items, Fresh Cold-pressed Juices made daily, Local Honey, Cheese, Jams & Coffee, Farm Fresh Eggs, Seasonal & Traditionally Grown Vegetables from local farms & Backyard Gardens. Open Thursday and Friday from 12pm to 5pm.

Hatch's Fish & Produce Market

Katy Kmiec
310 Main St, Wellfleet, MA
Fish: (508) 349-2810 Produce: (508) 349-6734
www.hatchsfishmarket.com

Located in Wellfleet, Hatch's is a locally owned and family operated business that has been providing the freshest and widest variety of local fish, lobsters, shellfish and produce for over 60 years. We carefully hand select our seafood from local "day boats" so that we have the very best seafood to offer. We carry more than 50 varieties of fruits and vegetables, which arrive daily and are carefully inspected offering only the highest quality fruits and vegetables, much of which is organic and locally grown. We offer many homemade items such as smoked fish and pate, smoked scallops, chowder base, pesto, fruit salsa, tomato salsa and 100% fresh fruit popsicles. We also carry many other local items: breads, pies, cookies, corn, honey, eggs, and flowers and offer a selection of dry goods. Come visit us for a great one stop shopping experience!

The Local Scoop

Mary DeBartolo
34 Cranberry Highway, Orleans, MA
(508) 255-0101
www.thelocalscoopcapedcod.com

A fun destination, you can make your own sundae, with over 60 toppings. We offer homemade ice cream, frozen yogurt, sorbet, with over 60 toppings. We strive to include local Cape Cod artisan foods in all that we offer such as honey, salt, jams, caramel, roasted coffee, and chocolate.

West Falmouth Market

Colleen Parrish
623 West Falmouth Hwy, West Falmouth, MA
(508) 548-1139

We offer fresh local produce, eggs, milk, locally roasted coffee, and espresso. We have a full deli with plenty of delicious meats and cheese, Montillio's bakery products, chef prepared meals to go, full line of groceries, pizza made from scratch, homemade baked goods, spirits, wine, beer, and more! Come enjoy your lunch on our outdoor patio!

BRISTOL COUNTY

All Friends Catering & BBQ & Smokehouse

Jonathan Abreu
549 American Legion Hwy, Westport, MA
(774) 264-9798
www.allfriendscatering.com

At All Friends Catering, we not only cater weddings and formal events, but also casual parties and backyard barbecues. We have a variety of Bar-B-Que items available, and also offer on-site catering, where we arrive with our trailer (with smoker and 6 burner gas grill attached) and cook hamburgers, hot dogs, chicken, veggies, or anything else you desire while the main Bar-B-Que course is still smoking. Come visit our Smokehouse as well!

Bridgewater Village Bakery

Janet Lee Orosz

(508) 697-7775

www.bridgewatervillagebakery.com

A local baker from Bridgewater, MA offers a variety of organic sourdough, vegan, artisan breads, cookies, crackers & pastries. Breads are made with 100% organic grains, are all naturally leavened with no commercial yeast. 100% from scratch. All items are baked fresh for each market and locally sourced ingredients are used whenever possible. Products are currently available at the Original Easton Farmer's Market, the Attleboro Farmers Market, and the Egleston Market in Jamaica Plain.

Dolce Cupcakes

Deborah Fayne

24 Oldfield Dr, South Easton, MA

(781) 718-5900

We sell gourmet custom cupcakes, cake-pops, cookies, and brownies to order. We also offer confection baking and decorating classes for children. Some of our flavors include: Chocolate Vanilla, Angel cakes with raspberry filling, Strawberry, Salted caramel, Boston Cream pie, German Chocolate, Girl Scout cookie inspired flavors such as Thin Mint and Caramel Delight.

M & C Restaurant & Catering

Mike Melo

436 Belleville Ave, New Bedford, MA

(508) 993-2219

www.mandccafe.com

Serving Lunch & Dinner every day. Come join us at our beautifully renovated restaurant. There's always something new to try. We have always believed in using local products from the sea and land. We only use fresh fish and seafood from New Bedford--never frozen and never imported from other parts of the country. We also offer Portuguese favorites such as Kale soup, Carne D'esperto, and Cacoila. Try our chourico and squash fritters; they took home first place at the Taste of the Southcoast Festival!

PLYMOUTH COUNTY

Bramhall's Country Store FS

Ben Bramhall

2 Sandwich Rd, Plymouth, MA

(508) 746-1844

www.bramhallscountrystore.com

Bramhall's is located in a quaint country setting next door to the Plimoth Plantation. Housed in a 1780 era saltbox style building, we feature Ben & Jerry's cones, frappes, fruit smoothies, homemade waffle cones, candy, cold drinks, hotdogs, and snacks. We offer fresh fruit, flowers, and veggies in



season. Our outdoor live lobster tank is a hit with the kids. Surrounded with shade trees and picnic tables, Bramhall's is favorite local hang out.

Cranberry Vine Catering

Kathryn Hackett

270 R Washington St, Pembroke, MA

(781) 424-0653

www.cranberryvinecatering.com

Cranberry Vine Catering and Events is a full service catering company with take-out and delivery services available. We are proud to work with local farms and dairies in order to provide the finest foods that are comprised of the freshest ingredients, while also crafting an artistic presentation that best suits your event. We offer a full range of custom menus, extraordinary service and an exceptional attention to detail, be it a large gala, or an intimate dinner.

How on Earth FS

Margie Baldwin

62 Marion Rd, Mattapoisett, MA

(508) 758-1341

www.howonearth.net

We have a full range of local, organic produce, locally sourced grocery items, gluten free, vegan and non GMO foods. We continue to buy from local farms and all our meats are hormone and antibiotic free, as is our milk. Cheese is as local as possible and our baked goods are either in house or from the area. We have grown to become a one stop shop for all of your local and sustainable grocery needs. We serve lunch Monday- Saturday 11-3pm and also do catering. We have added a community kitchen for local entrepreneurs to make their products for sale in our store as well as other wholesale markets.

Jim's Organic Coffee

James Cannell

21 Patterson Brook Road, West Wareham, MA

(866) 546-7674

www.jimsorganiccoffee.com

Allow me to introduce you to what I believe is the finest coffee you will ever know, Jim's Organic Coffee. It is organic, grown without synthetic pesticides and fertilizers. Organic coffee improves the ecosystem of the farms and surrounding communities through improved water quality, topsoil retention, and increased biodiversity. The organic coffees I select are slowly hand roast to deliver you a rich full and clean cup. You will discover the benefits of Jim's Organic Coffee through the comfort of its organic origin, our personal selection and roast, and in the happiness derived from its delicious taste.

Oxford Creamery

Ken & Liz Ackerman

98 County Road (Route 6), Mattapoisett, MA

(508) 758-3847

www.oxfordcreamery.com

Part ice cream shop, part short order restaurant, Oxford is local New England in every sense of the word. The fresh lobster rolls, clam cakes, sandwiches, hamburgers, hotdogs and, of course, ice cream are favorites for locals, summer visitors, and those just passing through. "Stop by for a dose of nostalgia, a cup of chowder, two scoops of ice cream, and plenty of good conversation."



SUFFOLK COUNTY

TAMO Bar + Bistro

Robert Tobin

1 Seaport Lane, Boston, MA

(617) 385-4304

www.tamoboston.com

Featuring distinctive contemporary American cuisine, TAMO brings its guests the best that Boston has to offer with hand-crafted cocktails and stylishly presented food inspired by Boston's famous ethnic neighborhoods, the bounty of the New England farms we work with and the Atlantic Ocean at our doorstep.

RHODE ISLAND

Simmons Café & Market FS

Jennifer Marshall Grantham

78 Crandall Rd, Little Compton, RI

A historic, lively café and marketplace that features natural and organic foods, local products, healthy meals, art, music, and wifi. Open 7 days, 7am to 7pm.

SERVICE PROVIDERS

Good Egg Marketing

Myrna Greenfield

Boston, MA

www.goodeggmarketing.com

Good Egg Marketing helps farms, small businesses and nonprofits find the right niche, increase sales, and build relationships with customers. While Good Egg Marketing is particularly devoted to working with businesses and organizations that produce, provide, or promote delicious, healthy, sustainable food for all, it offers services to anyone who is a good egg. Good Egg Marketing offers marketing strategy, branding, PR, social media, websites, and more!

Farm and Feast Tours

Seth Morrison & Kaki Trimble

www.farmandfeasttours.com

Join a Farm & Feast Tour for a unique culinary adventure. Get behind-the-scenes access to explore various local farms that specialize in everything from cheese to vegetables, oysters, wine, beef and more. Sample seasonal treats along the way and enjoy chef-prepared from-scratch meals, which celebrate that day's harvest. Choose a unique itinerary to explore the area, walk the fields, meet the farmers, or interact with the animals while foraging or harvesting some of the ingredients yourself. Activities are specially created to highlight the Farm Coast region of southern Massachusetts and Rhode Island. The picturesque setting, with its rolling hills, classic stone walls, and gentle ocean breezes is the perfect complement to a tour that allows savvy foodies to taste farm fresh products out of the ground, off the boat or from the vat. Your next step is over the fence and into the field!

Sarah LaValley Garden Design

620 Horseneck Rd, Westport, MA 02790

(508) 636-0061

www.sarahlavalleygardens.com

Our goal is to make your personal garden an oasis. We can provide you with as much or as little garden help as you desire. We can take your project from concept through installation and then continue to maintain it for you. We can be called upon to provide simple spring and fall clean up or any degree of service in between. Our interior service will help you bring nature indoors by finding containers and plants to compliment your décor and provide guaranteed on site care of your plants by trained uniformed staff. Our seasonal planters and window boxes can be designed and changed as often as you wish. All these services are provided with organic products and practices so there is never a worry about harm to the land, your family or your pets.



SEMAP TWILIGHT WORKSHOPS

Our Twilight workshop are great for farmers, gardeners, and foodies. Join us for farm tours and workshops across the South Coast and South Shore. Check our website for details and registration!

May 4th: Pastured Poultry – Copicut Farms, Dartmouth

June 8th: Growing Melons – Colchester Neighborhood Farm, Plympton

June 29th: Gardening – Friends Academy, Dartmouth

July 20th: Organic Weed Control – Langwater Farm, Easton

August 3rd: Vineyard Tour – Coastal Vineyards, Dartmouth

August 17th: Vineyard Tour – Running Brook Vineyards, Dartmouth

September 14th: Growing Cranberries – Stone Bridge Farm, Acushnet

September 28th: Fall Greens – Second Nature Farm, Norton

October 5th: Fermentation – Dartmouth Grange, Dartmouth

October 19th: Oyster Farming – How on Earth, Mattapoisett, MA

Massachusetts-Grown Produce Availability Calendar

	JANUARY	FEBRUARY	MARCH	APRIL	MAY	JUNE	JULY	AUGUST	SEPTEMBER	OCTOBER	NOVEMBER	DECEMBER
Dairy, cheese and eggs												
Honey												
Maple syrup												
Meat and poultry												
Fruits												
Apples												
Blueberries												
Cantaloupes												
Cranberries												
Peaches												
Pears												
Raspberries												
Strawberries												
Watermelon												
Vegetables												
Arugula												
Asparagus												
Beans, green												
Beets												
Bok Choy												
Broccoli												
Cabbage												
Carrots												
Cauliflower												
Celery												
Chard												
Corn-on-the-cob												
Cucumbers												
Eggplant												
Garlic												
Leeks												
Lettuce & greens, salad												
Mung beans												
Mushrooms, shiitake												
Onions												
Peas, green and snap												
Peppers												
Potatoes, baking												
Potatoes, new												
Pumpkins												
Radishes												
Scallions												
Spinach												
Sprouts												
Squash, summer & zucchini												
Squash, winter												
Tomatoes												
Tomatoes, cherry												
Turnips												
Aquaculture												
Barramundi												
Hard shell clams												
American oyster												
Bay scallops												
Various trout species												
Plants												
Bedding plants												
Cut flowers												
Herbs												
Forestry products & fiber												
Cordwood												
Lumber												
Wool												



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Massachusetts Department
of Agricultural Resources
www.mass.gov/massgrown

2015 FARMERS MARKETS IN SOUTHEASTERN MASSACHUSETTS

BRISTOL, PLYMOUTH, & NORFOLK COUNTIES

Acushnet

Acushnet Farmers Market

Stone Bridge Farm, 186 Leonard St
Saturdays, 9:00 am – 1:00 pm
June 7 – September 15

Attleboro

Attleboro Farmers Market

O'Connell Field, Capron Park
Saturdays, 9:00 am – 1:00 pm
June 20 – October 24

The Farmers Market at Attleboro Farms

Attleboro Farms, 491 Hickory Road, Rt. 120
Sundays, 12:00 pm – 3:00 pm
Year Round

Bellingham

Whole Foods Farmers Market

Whole Foods, 255 Hartford Ave
Mondays, 3:00 pm – 7:00 pm

Braintree

Braintree Farmers Market

Braintree Town Hall Mall, 1 JFK Memorial Drive
Saturdays, 9:00 am – 1:00 pm
June 13 – October 31

Brookline

Brookline Farmers Market

Coolidge Corner, Centre St Parking Lot
Thursdays, 1:30 pm – 8:00 pm
June 18 – October 29

Carver

Carver Farmers Market

Shurtleffe Park, across from Town Hall, Rte 58
Sundays, 12:00 pm – 4:00 pm
June 14 – October 25

Cohasset

Cohasset Farmers Market

Cohasset Common, Main St
Thursdays, 2:00 pm – 6:00 pm
June 18 – October 15

Dartmouth

Dartmouth Farmers Market

351 Elm St
Fridays, 1:00 pm – 6:00 pm
June 5 – September 25

Dedham

Dedham Farmers Market

First Church of Dedham, High St & Court St
Wednesdays, 12:00 pm – 6:00 pm
June 17 – October 28

Dover

Dover Farmers Market

Grace Church, 21 Centre St.
Saturdays, 9:00 am – 1:00 pm
May 9 – July 4

Easton

Original Easton Farmers Market

519 Depot St
Saturdays, 10:00 am – 2:00 pm,
May 16 – October 18

The Marketplace at Simpson Spring

719 Washington St
Saturdays, 10:00 am – 2:00 pm
Year Round

Fairhaven

Fairhaven Farmers Market

Fairhaven High School, corner of Main and Route 6
Sundays, 1:00 pm – 4:00 pm
June 21 – October 11

Fall River

Fall River Downtown Market

Corner of Columbia & Canal St
Tuesdays, 3:30 pm – 6:30 pm
July 1 – September 30

Kennedy Park Farmers Market

Kennedy Park, Broadway & Bradford Ave
Saturdays, 7:00 am – 1:00 pm
May 23 – December 12

Franklin

Franklin Farmers Market

Town Common, Pleasant St & Main St
Fridays, 12:00 pm – 6:00 pm
June 5 – October 30

Hingham

Hingham Farmers Market

Hingham Bathing Beach Parking Lot, Rte 3A
Saturdays, 10:00 am – 2:00 pm
May 2 – November 21

Holbrook

Holbrook Farmers Market

Union Street Lanes, 231 Union St
Saturdays, 9:00 am – 2:00 pm
May 16 – November 14

Marshfield

Marshfield Farmers Market

Marshfield Fairgrounds
Fridays, 2:00 pm – 6:00 pm
May 29 – October 10

Mattapoisett

Old Rochester/Mattapoisett Farmers Market

Old Rochester Junior High School, 135 Marion Rd
Tuesdays, 4:00 pm – 8:00 pm
June 2 – October 13

Medfield

Medfield Farmers Market

First Parish Unitarian Universalist Church, 26
North Street
Thursdays, 2:00 pm – 6:30 pm
June 4 – September 24

Middleboro

Middleborough Farmers Market

Rte 44 Nemasket Street
Saturdays, 10:00 am – 3:00 pm
June 14 – October 31

Farmers Market of Middleborough

Town Hall Lawn, 10 Nickerson Ave
Saturdays, 10:00 am – 2:00 pm

Milton

Milton Farmers Market

Town Park in Milton Village, Wharf Street And
Adams Street
Thursdays, 1:00 pm – 6:00 pm
July 2 – October 29

Needham

Needham Farmers Market

First Parish, 23 Dedham Ave
Sundays, 1:00 pm – 5:00 pm
May 19 – October 25

New Bedford

Brooklawn Park Farmers Market

Brooklawn Park, Ashley Blvd Entrance
east of Carlisle Street
Mondays, 2:00 pm – 6:00 pm
June 15 – October 26

Clasky Common Farmers Market

Clasky Common Park, between Pope and Pearl
Streets
Saturdays, 9:00 am – 1:00 pm
July 11 – October 31

Downtown Farmers Market

Custom House Square, Barker's Lane
Thursdays, 2:00 pm – 6:00 pm
June 18 – October 29

Norwell

Norwell Farmers Market

Natural Science Center, 48 Jacobs
Fridays, 2:00 pm – 6:00 pm
June 12 – October 9

Norwood

Norwood Farmers Market

Town Common, Nahatan St. And Rt 1A
Tuesdays, 12:00 pm – 5:30 pm
June 16 – October 6

Plainville

Plainville Farmers Market

Old Wood School, 200 South St
Sundays, 10:00 am – 2:00 pm
May 24 – October 25

Plymouth

Plymouth Farmers Market

Plimoth Plantation, 137 Warren Ave
Thursdays, 2:30 pm – 6:30 pm
June 4 – October 29

Quincy

Quincy Farmers Market

John Hancock Municipal Parking lot, Hancock St & Chestnut St
Fridays, 11:30 am – 5:30 am

Randolph

Main St Market Place

Powers Farm, 592 North Main St
Wednesdays, 2:00 pm – 6:00 pm
June 10 – September 16

Raynham

Raynham Farmers Market

Raynham Athletic Club, 1250 New State Hwy Rt 44
Wednesdays, 11:00 am – 4:00 pm
July 8 – August 26

Sharon

Crescent Ridge Farmers Market

407 Bay Rd
Saturdays, 10:00am – 2:00pm
June 13 – October 24

Stoughton

Stoughton Farmers Market

First Parish Universalist Church,
790 Washington St
Saturdays, 10:00 am – 2:00 pm
June 13 – October 10

Taunton

Church Green Farmers Market

First Parish Church, Taunton
Sundays, 10:30 - 1:30
July 12 - October 18

Walpole

Walpole Farmers Market

Town Common, Main St And Front St
Fridays, 2:00 pm – 6:30 pm
June 19 – September 25

Wareham

Wareham/Makepeace Farmers Market

100 Rosebrook Way
Wednesdays, 3:00 pm – 6:00 pm
June 15 – September 30

Wellesley

Wellesley Farmers Market

309 Washington St
Saturdays, 10:00 am – 2:00 pm
May 9 – October 17

Westport

Westport Farmers Market

Westport Town Farm , 830 Drift Road
Saturdays, 8:30 am – 1:00 pm
June 13 – October 3

Westwood

Westwood Farmers Market

St. Margaret Mary's, 837 High St
Tuesdays, 1:00 pm – 6:00 pm
June 16 – October 13

Weymouth

Weymouth Farmers Market

Town Hall, 75 Middle St
Saturdays, 9:00am – 1:00pm
June 6 – October 24

CAPE COD

Barnstable

Barnstable Village Farmers Market

Superior Courthouse, Route 6A.
Saturdays, 9:00 am – 12:00 pm
July 11 – September 5

Buzzards Bay

Buzzards Bay Farmers Market

Buzzards Bay Par, 70 Main St
Fridays, 10:00 am – 2:00 pm
July 3 – October 23

Chatham

Chatham Farmers Market

1652 Main Street
Tuesdays, 3:00pm - 6:30pm
May 19 to October 20

Falmouth

Falmouth Farmers Market

Marine Park on Scranton Avenue
Thursdays, 12:00 pm – 6:00 pm
May 21 – October 8

Green Harvest Farmers Market

Barnstable County Fairgrounds,
1220 Nathan Ellis Hwy (Rte 151)
Tuesdays, 12:00 pm – 4:00 pm
June 2 – October 13

Harwich

Harwich Farmers Market

Harwich Historical Society, 80 Parallel St
Thursdays, 3:00 - 6:00` pm
June 11 - October 8

Hyannis

Hyannis/Mid-Cape Farmers Market

436 Main St
Wednesdays, 2:00 pm – 6:00 pm
June 3 - October 21

Cape Cod Beer Farmers Market

1336 Phinneys Ln
Fridays, 3:00 pm – 6:00 pm
May 22 – October 2

Orleans

Orleans Farmers Market

Old Colony Way, near Orleans Center
Wednesday, 4:00 pm - 7:00 pm
Saturdays, 8:00 am – 12:00 pm
May 6 - November 11

Osterville

Osterville Farmers Market

Osterville Historical Society Museum,
155 West Bay Road
Fridays 9:00am - 1:00pm
June 12 - September 18

Provincetown

Provincetown Farmers Market

Municipal Lot off of Ryder St, next to Town Hall
Saturdays, 11:00am-4:00pm
May 23 - October 24

Sandwich

Sandwich / Village Green

164 Route 6A, on the Village Green
Tuesdays, 9:00am-1:00pm
May 12 - October 27

Sandwich / Wing School

Henry Wing School, 33 Water St
Saturdays, 10:00 am – 2:00 pm
June 27 – December 5

Truro

Truro Educational Farmers Market

20 Truro Center Rd
Mondays, 8:00 am – 12:00 pm
June 8 – August 31

Wellfleet

Wellfleet Farmers Market

Preservation Hall, 355 Main St
Wednesdays, 8:00 am – 12:00 pm
May 13 – October 14

Yarmouth

South Yarmouth/Bass River Farmers Market

Cultural Center of Cape Cod, 311 Old Main St.
Thursdays,
9:00 - 1:30pm
Saturdays, 9:00 - 1:30pm
June 5 - October 11



Makepeace Farmers' Market at Rosebrook

WEDNESDAYS 3-6 P.M.
BEGINNING JUNE 17

admakepeace.com



Buzzards Bay Brewing

WESTPORT

Wide open fields and stone walls welcome you as you head to one of the most unique brewery experiences on the East Coast; visit and enjoy fresh brews in our farm's rustic Tap Room and Brewers Garden.


Open * Tues-Friday 1pm to 7pm and Sat 11am to 7pm.
Fresh filled growlers, 22oz bottles, pints, t-shirts, hats, and more.

For more information: buzzardsbrew.com
*closed some holidays

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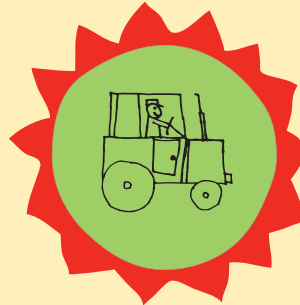


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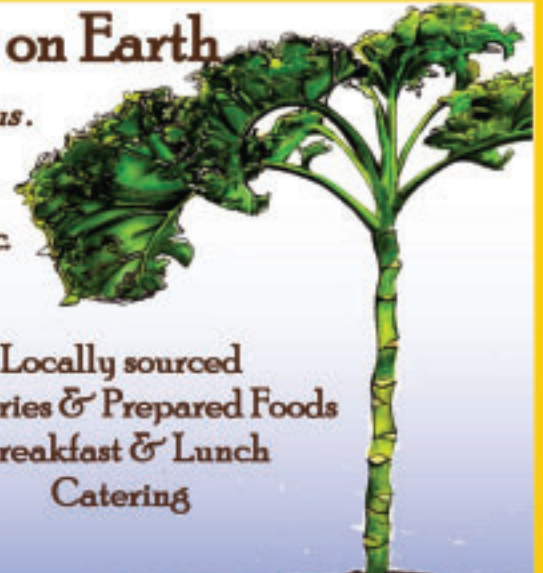


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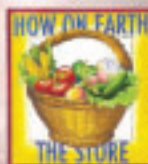
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